

In the claims:

1. (currently amended) A method of flavoring sake with fresh produce comprising the steps of:

providing a quantity of sake having an alcohol content of about 14-20%;

contacting [(a)] the quantity of sake with a quantity of finely divided ~~fresh-produce~~ fruit to form a produce sake mixture;

aging the produce sake mixture at a reduced temperature for a predetermined time;

separating the aged produce sake mixture into a raw flavored sake and insoluble material;

subjecting the raw flavored sake to a rapid pasteurization process to produce pasteurized flavored sake; and

adding a preservative in addition to the alcohol content of the sake and any acidic content of the fruit to produce fully stabilized flavored sake.

2. (original) The method according to claim 1, wherein the reduced temperature is between 33° F and 50° F.

3. (original) The method according to claim 1, wherein the rapid pasteurization process is selected from the group consisting of flash pasteurization and tunnel pasteurization.

4. (cancelled)

5. (currently amended) The method according to claim 1, wherein the preservative is selected from the group consisting of sulfur dioxide, sodium sulfite, potassium sulfite, potassium sorbate, sodium sorbate, potassium benzoate and sodium benzoate.

6. (original) The method according to claim 5, wherein the preservative further includes a material selected from the group

consisting of ascorbic acid, ascorbic acid derivatives, citric acid, citric acid derivatives, malic acid and malic acid derivatives.

7. (currently amended) A method of flavoring sake with whole produce concentrate comprising the steps of:

providing a quantity of sake having an alcohol content of about 14-20%;

contacting [[a]] the quantity sake with a quantity of whole produce fruit concentrate;

blending the whole produce concentrate and the sake to form a produce sake mixture;

subjecting the produce sake mixture to a rapid pasteurization process to produce pasteurized flavored sake; and

adding a preservative in addition to the alcohol content of the sake and any acidic content of the fruit concentrate to the pasteurized flavored sake to produce fully stabilized flavored sake.

8. (original) The method according to claim 7, wherein at least one of the steps of contacting and blending is carried out at a reduced temperature.

9. (original) The method according to claim 8, wherein the reduced temperature is between 33° F and 50° F.

10. (original) The method of claim 7 further comprising the step of separating insoluble material from the produce sake mixture prior to the step of subjecting to a rapid pasteurization process.

11. (original) The method according to claim 10, wherein at least one of the steps is carried out at a reduced temperature.

12. (original) The method according to claim 11, wherein the reduced temperature is between 33° F and 50° F.

13. (canceled)

14. (original) The method according to claim 7, wherein the preservative is selected from the group consisting of sulfur dioxide, sodium sulfite, potassium sulfite, potassium sorbate, sodium sorbate, potassium benzoate and sodium benzoate.

15. (original) The method according to claim 14, wherein the preservative further includes a material selected from the group consisting of ascorbic acid, ascorbic acid derivatives, citric acid, citric acid derivatives, malic acid and malic acid derivatives.

16. (original) The method according to claim 7, wherein the rapid pasteurization process is selected from the group consisting of flash pasteurization and tunnel pasteurization.